



dale's

montgomery ® birmingham
atlanta panama city huntsville

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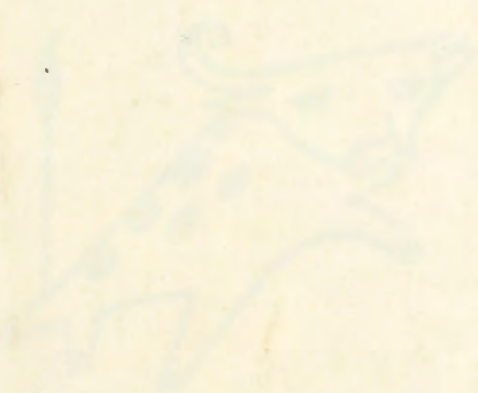
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dale's



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dale's



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Jumbo Shrimp Cocktail		.95
Chesapeake Bay Oysters on Half Shell		
	6	1.00
	12	1.75
Served with Subtle White or Tangy Red Sauce		
Chilled Tomato Juice		.25
Celery Stuffed with Bleu Cheese		1.00
Crisp Hearts of Celery & Olives		.75
Hors d'oeuvres		1.25
for two		2.00

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SOUP

Soup De Jour	Cup	.25
or		
French Onion	Bowl	.50

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Head Lettuce	.50
Lettuce & Tomato	.50
Tossed Salad	.50

Choice of Dressing:

Thousand Island — Bleu — French — Italienne

DALE'S CHEF SALAD

Tossed with Imported Anchovies and Dale's Special Dressing	.75
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Deluxe Shrimp Salad Bowl

Fresh Gulf Shrimp Mixed with Crisp Celery Pieces Folded with Freshly Whipped Mayonnaise Touched with California Lemon, Garni, Hard Boiled Eggs.	2.00
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If You Prefer —

We will serve you the above Salad and Substitute the Shrimp with Succulent Cubes of Tender Georgia Chicken.	1.95
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Cooked over Coals of Fragrant Hickory
Choice of tomato juice, french onion, or soup
de jour, tossed salad—choice of dressing,
baked or french fried potatoes

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STEAKS

New York Strip Sirloin	5.50
Top Sirloin	3.75
Large T. Bone	4.50
Small T. Bone	3.75
Filet	3.50
Kansas City	2.75

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Beef Kabobs

Cubes of Lean Tender Beef, on a skewer. Lightly
Marinated in a Herb Sauce, Brushed with Butter.
Tenderly and Lovingly Broiled over our Hickory Broiler **2.75**

Chopped Sirloin

One pound of Choice Ground Sirloin, Broiled over the
Glowing Coals and served with a choice of mushroom
or bleu cheese sauce. **2.25**

For the perfect accompaniment to your meal:

Golden Brown French Fried Onion Rings or Smothered
Onions **.50**

Choice of tomato juice, french onion, or soup
de jour, tossed salad—choice of dressing,
baked or french fried potatoes

FRIED CHICKEN

One half milk fed chicken purloined from its anxious Mother at a
very tender age carefully prepared in our Kitchen, Dipped in
Egg and Seasoned Flour. Fried to a crisp yet juicy goodness and
of course served with rice and creamy Giblet Gravy.

2.00

CHARCOAL BROILED CHICKEN

One half young tender chicken, delicately seasoned and char
broiled to a juicy goodness. Epicure's Delight

2.25

CHICKEN CACCIATORE

Succulent Chicken Breast Sauted with a spicy tomato sauce and
Sherry Wine, Served with Spaghetti and Parmesan Cheese

2.50

FRIED SHRIMP

A generous Platter of Choice Jumbo Gulf Shrimp, Egg Dipped and French Fried to a Golden Brown.

2.50

CHARCOAL BROILED SOUTH AFRICAN LOBSTER TAILS, DRAWN BUTTER

3.95

DALE'S SHORE DINNER

A tantalizing pot purri, purloined from the Seven Seas. A seasonally selected platter of sea food served with a tangy red or subtle white sauce.

3.50

CHARCOAL BROILED SPANISH MACKEREL

An ample filet from this silver prince of the sea. Dipped in Dale's Special seasoning sauce and broiled over glowing coals.

1.95

ALASKA KING CRAB LEGS

From the deep cold waters of the Bering Sea, come the taste delights of our Epicurean world. Delicate, but still flavor rich. Broiled to a turn and served with drawn creamery butter and grove fresh lemon wedges.

3.95

FLORIDA RED SNAPPER

Thick generous filet, from this king of the Southern waters. Cooked to your special desires:

FRENCH FRIED,

The filet is dipped in whipped yard eggs and ground seasoned meal and fried to a deep golden brown.

BROILED,

We delicately season the filet with lemon and whipped butter with a soupcon of herbs, and broil it to that flaky succulent, goodness. Or, if you prefer, for a very small sum, we cover the filet with a generous order of sauce amandine.

BROILED OR FRENCH FRIED

2.75

AMANDINE

3.00

OTHER

DALES IN:

Birmingham, Ala.

Huntsville, Ala.

Montgomery, Ala.

Homewood, Ala.

Panama City, Fla.

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FRIED SHRIMP

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FRIED SHRIMP

A generous Platter of Choice Jumbo Gulf Shrimp, Egg Dipped and French Fried to a Golden Brown.

2.5

**CHARCOAL BROILED SOUTH AFRICAN LOBSTER TAILS,
DRAWN BUTTER**

3.9

DALE'S SHORE DINNER

A tantalizing pot purri, purloined from the Seven Seas. A seasonally selected platter of sea food served with a tangy red or subtle white sauce.

3.5

CHARCOAL BROILED SPANISH MACKEREL

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2.75

AMANDINE

3.00

WORDS

**OF
WISDOM**

.....

The world agrees that "to most people" certain wines seem to blend with certain foods, such as red meat with red wine and white meat with white wine.

But the world and the "so called experts" also agree that the "correct" wine is always the wine you enjoy the most.

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FRIED SHRIMP

A generous Platter of Choice Jumbo Gulf Shrimp, Egg Dipped and French Fried to a Golden Brown.

CHARCOAL BROILED SOUTH AFRICAN LOBSTER TAILS, DRAWN BUTTER

DALE'S SHORE DINNER

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BROILED OR FRENCH FRIED

AMANDINE

CHRISTIAN BROTHERS AND

TAYLOR'S N.Y. STATE ALE DRY COCKTAIL SHERRY

Bottle	3.00
Glass	.45

IMPORTED

JULIUS WILE SONS & CO. ST. RAPHAEL

Bottle	3.25
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Champagne Cocktail

1.25

IMPORTED

ESCHENAUER BORDEAUX ROGUE SUPERIEUR

Bottle	2.75
Half Bottle	1.75

CHANSON ROUGE

Bottle	2.75
Half Bottle	1.75

AMERICAN

TAYLOR'S N.Y. STATE PORT

Bottle	3.00
Glass	.45

BURGUNDY

Bottle	2.50
Half Bottle	1.25
Glass	.45

ANTINORI CHIANTI

Bottle	3.50
For Two	1.10

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FRIED SHRIMP

A generous Platter of Choice Jumbo Gulf Shrimp, Egg Dipped French Fried to a Golden Brown.

CHARCOAL BROILED SOUTH AFRICAN LOBSTER TAIL DRAWN BUTTER

DALE'S SHORE DINNER

A tantalizing pot purri, purloined from the Seven Seas. A selected platter of sea food served with a tangy red or subtle white sauce.

CHARCOAL BROILED SPANISH MACKEREL

An ample filet from this silver prince of the sea. Dipped in Dale's Special seasoning sauce and broiled over glowing coals.

ALASKA KING CRAB LEGS

From the deep cold waters of the Bering Sea, come the taste of our Epicurean world. Delicate, but still flavor rich. Broiled and served with drawn creamery butter and grove fresh lemon.

FLORIDA RED SNAPPER

Thick generous filet, from this king of the Southern waters. Cooked to your special desires:

FRENCH FRIED,

The filet is dipped in whipped yard eggs and ground seasonings and fried to a deep golden brown.

BROILED,

We delicately season the filet with lemon and whipped butter with a soupcon of herbs, and broil it to that flaky succulent, goodness you prefer, for a very small sum, we cover the filet with a special order of sauce amandine.

BROILED OR FRENCH FRIED
AMANDINE

IMPORTED

ESCHENAUER

BORDEAUX BLANC SUPERIEUR

Bottle	2.75
Half Bottle	1.75

CHANSON BLANC

Bottle	2.75
Half Bottle	1.75

JULIUS WILE SONS & CO. DEINHARD RHEINRITTER

Bottle	2.75
Half Bottle	1.75

DEINHARD MOSELMAID

Bottle	2.75
Half Bottle	1.75

GORDON D'ALSACE WILLM

Bottle	2.75
Half Bottle	1.75

AMERICAN

TAYLOR'S N.Y. STATE SAUTERNE

Bottle	2.50
Half Bottle	1.25

RHINE

Bottle	2.50
Half Bottle	1.25

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FRIED SHRIMP

A generous Platter of Choice Jumbo Gulf Shrimp, E
French Fried to a Golden Brown.

CHARCOAL BROILED SOUTH AFRICAN LO DRAWN BUTTER

DALE'S SHORE DINNER

A tantalizing pot purri, purloined from the Sever
selected platter of sea food served with a tangy re
white sauce.

CHARCOAL BROILED SPANISH MACKEREL

An ample filet from this silver prince of the sea. Di
Special seasoning sauce and broiled over glowing

ALASKA KING CRAB LEGS

From the deep cold waters of the Bering Sea, co
of our Epicurean world. Delicate, but still flavor r
and served with drawn creamery butter and grove

FLORIDA RED SNAPPER

Thick generous filet, from this king of the Souther
your special desires:

FRENCH FRIED,

The filet is dipped in whipped yard eggs and gr
and fried to a deep golden brown.

BROILED,

We delicately season the filet with lemon and w
soupcon of herbs, and broil it to that flaky succu
you prefer, for a very small sum, we cover the
order of sauce amandine.

BROILED OR FRENCH FRIED
AMANDINE

IMPORTED

ROSE ANTINORI (ITALY)

Bottle 2.75
Half Bottle 1.75

JULIUS WILE SONS & CO. CHATEAU STE ROSELINE

Bottle 3.75
Half Bottle 2.50

AMERICAN

CHRISTIAN BROTHERS NAPA ROSE

Bottle 2.50
Half Bottle 1.25

TAYLOR'S N.Y. STATE ROSE

Bottle 2.50
Half Bottle 1.25

IMPORTED

MOET & CHANDON

IMPERIAL BRUT 1953

Bottle 12.00

BOLLINGER BRUT 1953

Bottle 12.50
Half Bottle 6.00

CHANSON SPARKLING BURGUNDY

Bottle 7.00

PIPER HEIDSIECK BRUT VINTAGE

Bottle 13.50
Half Bottle 7.25

CRUSE

SPARKLING BURGUNDY

Bottle 8.50
Half Bottle 4.75

AMERICAN

CHRISTIAN BROTHERS

SWEET CHAMPAGNE

OR

ROSE CHAMPAGNE

Bottle 5.15

TAYLOR'S N.Y. STATE CHAMPAGNE

SPARKLING BURGUNDY

PINK CHAMPAGNE

Bottle 5.60
Half Bottle 2.95

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FRIED SHRIMP

A generous Platter of Choice Jumbo G
French Fried to a Golden Brown.

CHARCOAL BROILED SOUTH A DRAWN BUTTER

DALE'S SHORE DINNER

A tantalizing pot purri, purloined fr
selected platter of sea food served wi
white sauce.

CHARCOAL BROILED SPANISH

An ample filet from this silver prince
Special seasoning sauce and broiled

ALASKA KING CRAB LEGS

From the deep cold waters of the Be
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and served with drawn creamery butt

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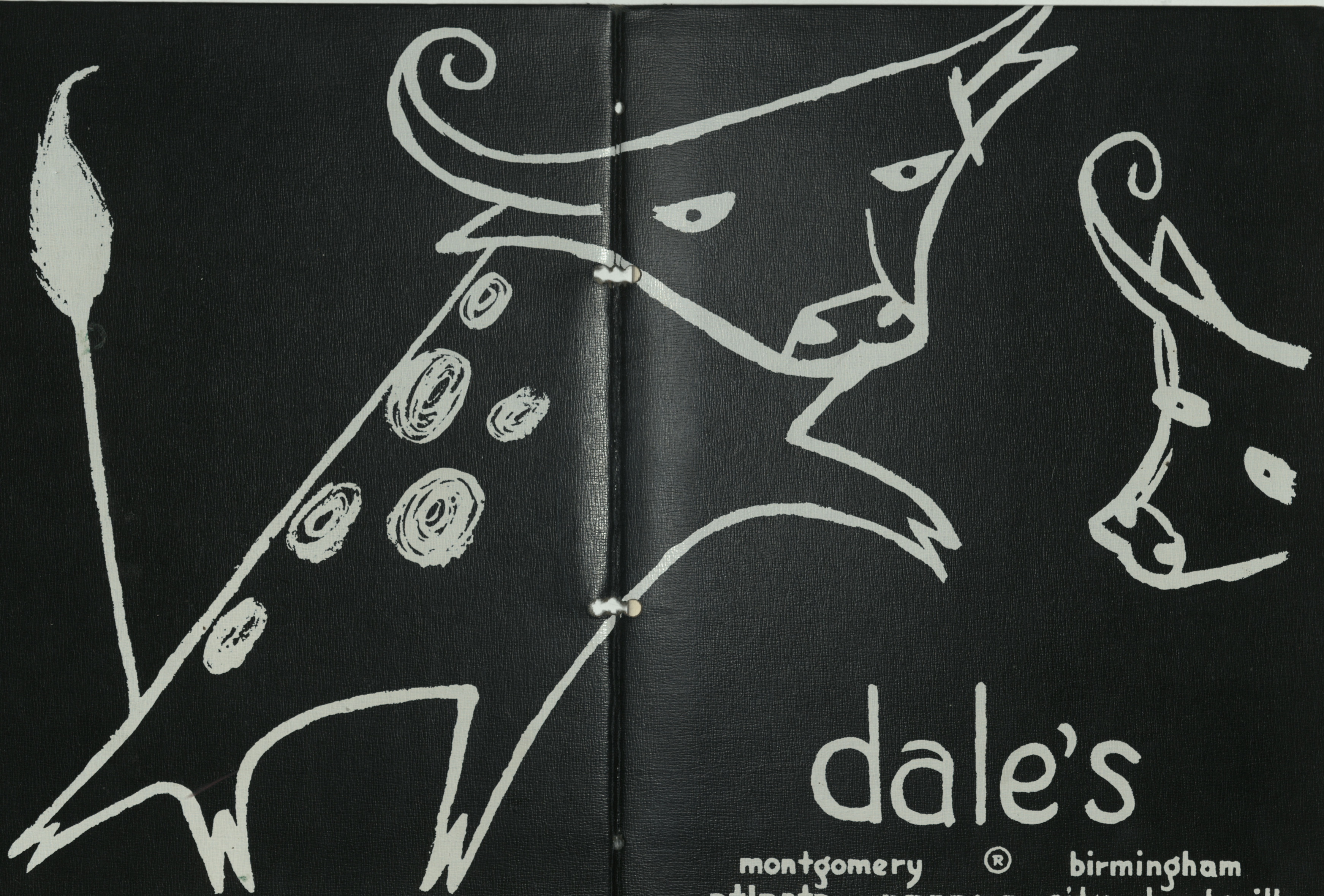
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BROILED OR FRENCH AMANDINE



61938





dale's

montgomery ® birmingham
atlanta panama city huntsville



dale's

montgomery - birmingham - atlanta
huntsville - panama city



HISTORICAL POINTS OF INTEREST

IN ATLANTA . . .

Cyclorama
Grant Park
Wrens Nest (Uncle
Remus' Home)
State Capitol
Rhodes Memorial
High Museum and School
of Art

IN BIRMINGHAM . . .

Statue of Vulcan
Vulcan Trail
Museum of Art
Vestavia Temple and
Gardens
American Cast Iron Pipe
Tennessee Coal and Iron
Company (Steel Mills)

IN MONTGOMERY . . .

State Capitol
Archives of History
First White House of the
Confederacy
Jasmine Hill
State Coliseum
Air University at Maxwell
Field

IN HUNTSVILLE . . .

Redstone Arsenal
N.A.S.A. (National
Aeronautics Space Agency)
Tennessee Valley Authority
First State Capitol (?)
Tennessee River Fishing
and Boating
World's Fastest Growing City

IN PANAMA CITY . . .

World's Most Beautiful
Beaches
Gulf Stream Deep Sea Fishing
Tyndall Air Force Base
Naval Mine Defense
Laboratory
St. Andrew's Bay
Municipal Marina (?)

dale's RESTAURANTS SERVE THE SOUTH



from: **dale's**



IN BIRMINGHAM, MONTGOMERY, ATLANTA,
HUNTSVILLE, or PANAMA CITY

YOU RECEIVE THE FINEST FOOD AND SERVICE FROM
DALE'S RESTAURANTS

PLACE
STAMP
HERE